



GRAN BEGINNINGS

- HUMBLE FRIES ●** 11
fries tossed in queso fresco, cilantro, blackened seasoning with dips: spicy mayo, jalapeño ranch, tomatillo avocado salsa
- THE TRIO ●** 12
blue tortilla chips with tres dips: chile de arbol, tomatillo avocado salsa and lime crema
- QUESO DIP** 12
white cheese, chorizo, jalapeños, pico de gallo, served with blue corn tortilla chips
- HUMBLE WINGS** 15
uniquely prepared, double crisped with chile seasoning, salsa macha, sweet and spicy chile honey

THE BIG BOL

- HUMBLE BOL** 18
CHOOSE: Carnitas, Chicken, Marinated Shrimp or Cauliflower ●
cilantro rice, black beans, roasted onion and poblano, cilantro, pickled onion, spicy mayo drizzle
ADD CHORIZO +4 | ADD CARNITAS +5 | ADD CARNE ASADA +7

torta

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taco

OUR GOURMET SANDWICH SERVED ON A TORTA ROLL

TWO 6" FLOUR TORTILLAS

SERVED WITH CILANTRO RICE AND BLACK BEANS

- CARNE AND QUESO** 21
marinated steak, three cheese blend, roasted onion and poblano, chili mayo
- POLLO CLUB** 18
marinated chicken, shredded white cheddar, lettuce, tomato, pickled jalapeño, red onion, spicy mayo, served with tomatillo avocado salsa
- CUBANO** 18
braised carnitas, crispy bacon, three cheese blend, pickled jalapeño, dill pickle chips, chili mayo, served with tomatillo avocado salsa
- CAMARONE PO'BOY** 18
sautéed shrimp, chorizo, lettuce, pico de gallo, chile de arbol salsa, lime crema

- CARNE ASADA** 21
tender steak, cotija, cilantro, pico de gallo, served with tomatillo avocado salsa and chile de arbol salsa
- POLLO FUNDIDO** 18
marinated chicken, chorizo, corn, cilantro, lime crema, tomatillo avocado salsa, served with white queso
- CARNITAS** 18
carnitas, cotija, pickled onion and jalapeño, cilantro, chile de arbol salsa
- SHRIMP** 18
gulf shrimp, corn, lettuce, pico de gallo, chili mayo, served with chile de arbol salsa
- VEGGIE ●** 18
chili seasoned cauliflower, roasted poblano and onion, corn, cilantro, pico de gallo, salsa macha, served with tomatillo avocado salsa

POSTRES

- CHURROS AND BERRIES ●** 13
compote, maple syrup and whipped cream

● VEGETARIAN

THE BREKKYS

SERVED UNTIL 10 AM

- HUMBLE BK TORTA** 14.50
crispy bacon, eggs, cotija, sliced tomato, pickled jalapeños, spicy mayo on a telera roll. Served with breakfast potatoes and chile de arbol salsa
- HUMBLE HASH** 16
carnitas, eggs, cotija, breakfast potatoes, pickled onions, cilantro, chile de arbol salsa
- THE CLASSIC** 16
crispy bacon, eggs, breakfast potatoes, tomatillo avocado salsa, served with a flour tortilla
- BK CUBANO** 15.50
crispy bacon, eggs, mozzarella blend, spicy mayo, pickle chips on a telera roll. Served with breakfast potatoes, tomatillo avocado salsa and yellow mustard
- BREKKY QUESADILLA ●** 14.50
eggs, mozzarella blend, pickled jalapeño, red onion melted in a flour tortilla. Served with breakfast potatoes and tomatillo avocado salsa

SIDES

- CILANTRO RICE ●**5
- BLACK BEANS ●**5
- CHIPS ●**5
- SALSA** +.99
chile de arbol, pico de gallo, or tomatillo avocado salsa
- PICKLED JALAPEÑOS** +.99

Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness

Please inform your server if you have a food allergy and speak to a manager. Our dishes are prepared in an area where products containing wheat, eggs, milk, fish, shellfish, tree-nuts, peanuts, soybeans, sesame and sulfites are also prepared. We cannot guarantee that menu items are allergen free and we encourage our customers with food allergies to make safe and informed choices. 8.3.23



Cocktails

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| HUMBLE BLOODY MARY | 16.25 |
| Wheatley vodka and Demetri's® Original Bloody Mary mix, topped with Cabernet Sauvignon | |
| MICHELADA | 9.75 |
| Stone Buenaveza Salt & Lime Lager, Clamato juice and lime with a Tajin rim | |
| BLOOD ORANGE MIMOSA | 14 |
| Prosecco and blood orange juice | |
| ROSÉ SANGRIA | 12.75 |
| Rosé, triple sec, Peach Schnapps, cucumber syrup and lemon juice | |
| MEZCAL OLD FASHIONED | 19.95 |
| Boscal Joven mezcal, Basil Hayden bourbon, agave syrup, Angostura orange bitters and Luxardo cherry | |
| EL BURRO | 16.25 |
| Tres Agaves Blanco tequila, lime juice and ginger beer | |
| PALOMA | 16.25 |
| Hornitos Plata tequila, Aperol, triple sec, grapefruit juice and lime juice, topped with white wine and lemon-lime soda | |
| SECCO 75 | 18.95 |
| Aviation gin, blood orange syrup and lime juice, topped with sparkling wine | |
| BUENOS DIAS | 19.95 |
| Don Julio Reposado tequila, Kahlúa Coffee liqueur, Baileys Irish Cream, coffee and whipped cream | |
| HUMBLE MARGARITA | 19.95 |
| El Tesoro Blanco tequila and Humble house margarita mix | |
| MIXED BERRY & BLACK PEPPER MARGARITA | 19.95 |
| Casamigos Blanco tequila, strawberry & blueberry purées, black pepper and Humble house margarita mix | |
| JALAPEÑO-CILANTRO MARGARITA | 19.95 |
| Casamigos Blanco tequila, Humble House Margarita Mix, jalapeño and cilantro | |
| PRICKLY PEAR MARGARITA | 19.95 |
| Patron Silver tequila, Humble house margarita mix, cranberry juice and prickly pear syrup | |

DRAFT BEERS




| | 16oz 20oz |
|-----------------------------------|--------------|
| BUD LIGHT | 9.75 11.75 |
| St. Louis, MO 4.2% ABV 6 IBU | |
| DOS XX | 9.75 11.75 |
| Mexico 4.7% ABV 10 IBU | |
| STONE BUENAVEZA | |
| SALT & LIME LAGER | 9.75 11.75 |
| Escondido, CA 4.7% ABV 13 IBU | |
| BELL'S BREWERY OBERON ALE | 9.75 11.75 |
| Kalamazoo, MI 4.8% ABV 20 IBU | |
| FOUR PEAKS KILT LIFTER | |
| SCOTTISH ALE | 9.75 11.75 |
| Tempe, AZ 6% ABV 21 IBU | |
| SIERRA NEVADA | |
| HAZY LITTLE THING IPA | 9.75 11.75 |
| Chico, CA 6.7% ABV 40 IBU | |

BOTTLES & CANS

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| MICHELOB ULTRA 16oz | 8.75 |
| St. Louis, MO 4.1% ABV% 10 IBU | |
| MILLER LITE 16oz | 8.75 |
| Milwaukee, WI 4.2% ABV 10 IBU | |
| COORS LIGHT 16oz | 8.75 |
| Golden, CO 4.2% ABV 10 IBU | |
| BUDWEISER 16oz | 8.75 |
| St. Louis, MO 5% ABV 12 IBU | |
| NEGRA MODELO 12oz | 9.75 |
| Mexico 5.4% ABV 16 IBU | |
| DOS EQUIS XX AMBAR 12oz | 9.75 |
| Mexico 4.7% ABV 10 IBU | |
| HEINEKEN 16oz | 10 |
| Netherlands 5% ABV 23 IBU | |
| FIRESTONE 805 BLONDE 16oz | 10.75 |
| Paso Robles, CA 4.7% ABV 15 IBU | |
| BARRIO BREWING | |
| TUSCAN BLONDE ALE 12oz | 10.75 |
| Tuscon, AZ 5.0% ABV 22 IBU | |
| SIERRA NEVADA PALE ALE 16oz | 10 |
| Chico, CA 5.6% ABV 38 IBU | |
| VOODOO RANGER IMPERIAL IPA 19.2oz | 13.75 |
| Flagstaff, AZ 7.3% ABV 70 IBU | |
| MOTHER ROAD BREWING CO. | |
| TOWER STATION IPA 16oz | 11.75 |
| Flagstaff, AZ 7.3% ABV 70 IBU | |
| ANGRY ORCHARD | |
| CRISP APPLE HARD CIDER 12oz | 8.75 |
| Walden, NY 5% ABV | |
| TRULY WILD BERRY 12oz | 8.75 |
| Boston, MA 5% ABV | |

Wines




REDS

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|---|---|---|---|
| CALERA PINOT NOIR Central Coast, CA Lush and supple with inviting aromas of raspberry, dark cherry, dried sage and sweet tobacco leaf with alluring layers of wild strawberry and Bing cherry and hints of cracked black pepper on the palate | 14.75 | 23.25 | 58 |
| SYCAMORE LANE MERLOT California Soft and ripe with blackberry, vanilla and baking spices | 10.25 | 16.25 | 41 |
| POSTMARK CABERNET SAUVIGNON Paso Robles, CA Aromas of blackberry, raspberry compote, plum, warm winter spices and hints of lavender mingle with notes of dark chocolate, coffee and star anise | 15.75 | 25 | 63 |
| ARUMA MALBEC Mendoza, Argentina Blackberry, plum and a hint of mocha with spice and chocolate | 14.25 | 22.50 | 57 |
| FINCA NUEVA CRIANZA Rioja, Spain Blackberry and black cherry flavors lead to a spicy finish, a touch of mocha and very good length | 14.25 | 22.50 | 57 |
| GARZON RESERVA TANNAT Garzon, Uruguay Similar to an Argentinian Cabernet Sauvignon, Tannat encompasses fresh aromas reminiscent of red and black fruits such as plums and raspberries on a spice-flavored aroma | 12.75 | 20.25 | 50 |
| TOOTH & NAIL SQUAD SERIES RED BLEND Paso Robles, CA A blend of Cabernet Sauvignon and Syrah with aromas of dark cherry, tobacco leaf and subtle oak with flavors of current, black plum and pomegranate | 15.75 | 25 | 63 |

WHITES

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|---|---|---|---|
| CANYON ROAD PINOT GRIGIO California Hints of green apple, citrus, white peach and floral blossom | 10.25 | 16.25 | 41 |
| GIESEN SAUVIGNON BLANC Marlborough, New Zealand Lemon, grapefruit and passion fruit with hints of grassy, dried herb aromas | 12.75 | 20.25 | 50 |
| CAMBRIA, KATHERINE'S VINEYARD CHARDONNAY Santa Maria Valley, CA Chardonnay marked by exceptional ripeness and smoky oak | 14.25 | 22.50 | 57 |
| TERRAS GAUDA ADABIA DE SAN CAMPIO ALBARIÑO Rías Baixas, Spain Pleasant citrus aromas of mandarin and grapefruit, ripe peach and pineapple, conjugated with pleasant memories of flower of orange blossom, mint and soft mineral notes | 17 | 27 | 68 |
| SALENTEIN RESERVE CHARDONNAY Mendoza, Argentina A sweet and unctuous wine with complex aromas and notes of spring white flowers, citrus and tropical fruit | 15.75 | 25 | 63 |

ROSÉ & SPARKLING

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| BENVOLIO PROSECCO Prosecco, Italy Vibrant on the palate with flavors of ripe citrus, fresh peaches, lemon, green apples and grapefruit | 13.50 | 21.50 | 54 |
| BIELER PERE & FILS AIX PROVENCE ROSÉ Provence, France Medium intensity of flavors including melon, raspberry and wet stone, leading to a short crisp finish | 12.75 | 20.50 | 50 |